

Display results**Search6: "(PN=(jp63042691))"** 1-2 of 2Sorted by: 

1) Family number: 9067897 (JP63042691 A2) | | | full-text | status | citations | | > | |

Title: MODIFICATION OF PHOSPHOLIPID

Priority: JP19860184292 19860807
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Family:	Publication number	Publication date	Application number	Application date	Link
family explorer	JP2039199 C3	19960328	JP19860184292	19860807	
	JP63042691 A2	19880223	JP19860184292	19860807	
	JP7061273 B4	19950705	JP19860184292	19860807	

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International class (IPC 1-7): A23J7/00 C12P13/00 C12R1/38 C12R1/66 C12R1/785 C12R1/845 C12R1/38 C12R1/66 C12R1/845

Abstract:

Source: JP63042691A2 PURPOSE: To modify a phospholipid to a lyso-type phospholipid having excellent emulsifiability in an aqueous dispersion medium and useful as a milk replacer, etc., at a low cost, by treating a phospholipid with a commercial lipase originated from micro-organism and available on an industrial scale. CONSTITUTION: A lipase produced by microorganisms selected from a strain belonging to Aspergillus genus (e.g. Aspergillus niger, Aspergillus wenti, etc.), strain belonging to Pseudomonas genus (e.g. Pseudomonas fluorescence, Pseudomonas fragi, etc.), Rhizopus javanicus, Rhizopus niveus and Mucor miihei is prepared beforehand. A phospholipid raw material such as soybean lecithin, yolk lecithin, etc., is modified to a lyso-type phospholipid by treating the raw material with the above lipase. The obtained lyso-type phospholipid is useful as an agent for improving the thermal stability of mayonnaise, an agent for improving quality of bread, etc.



